

**BEST AVAILABLE COPY**

Amendment A  
Application. No. 10/694,960  
Page 2 of 7

Listing of Claims:

Claim 1 (original) A process cheese comprising casein and whey protein with a ratio of casein to whey protein of from about 50:50 to about 75:25, wherein the process cheese has a penetrometer firmness of about 10 to about 20 mm and a melting point of about 105 to about 150°F.

Claim 2 (original) The process cheese of claim 1, further comprising an emulsifier, milkfat, and one or more ingredients selected from whole whey, cheese, and lactic acid.

Claim 3 (original) The process cheese of claim 1, wherein the ratio of casein to whey protein in the process cheese is from about 60:40 to about 75:25.

Claim 4 (original) The process cheese of claim 1, wherein the ratio of casein to whey protein is from about 60:40 to about 70:30.

Claim 5 (original) The process cheese of claim 1, comprising about 15 to about 35 percent cheese, about 10 to about 20 percent added fat, about 2.75 to about 3.25 percent emulsifier, about 5 to about 20 percent milk protein concentrate, and about 10 to about 20 percent whey protein concentrate.

Claim 6 (original) The process cheese of claim 1, comprising about 15 to about 25 percent added fat, about 2.75 to about

## BEST AVAILABLE COPY

Amendment A

Application. No. 10/694,960

Page 3 of 7

3.25 percent emulsifier, about 0.5 to about 1.0 percent lactic acid, about 5 to about 20 percent milk protein concentrate, and about 10 to about 20 percent whey protein concentrate.

Claim 7 (original) The process cheese of claim 6, further comprising about 2 to about 10 percent whole whey.